



Polka-Dotted Silk-Net

Dressy Accessories That Solve the Long Glove Question

WELL, the recent depression in the glove market has caused many women to sit up at night wondering how, when and where they were ever going to settle the puzzling problems of long gloves.

Indeed, no such serious and apparently hopeless question of dress has perplexed the mind of womankind for many moons. The situation is desperate without a doubt.

The saleswomen seem to regard the affair as a joke. They answer the same question five hundred times a day. Some even declare that they find themselves declaring in positive tones when asked, "We haven't any long gloves, black or white, and don't know when we will have. We are taking orders for our regular customers, but cannot definitely say when they will be filled. Yes, we have some colors in gloves, but our lines are not by any means complete. We are entirely out of black and white."

And thus it goes.

Then some inventive mind bethought of the adjustable armlet.

We breathe a little easier now, but—

Well, anyhow, women have set to work to make armlets at a pace that is altogether surprising.

Some who have the time and inclination make the daintiest designs by hand; others run them up on the machine and still others go to the shops, where very desirable ones may be had for a reasonable price.

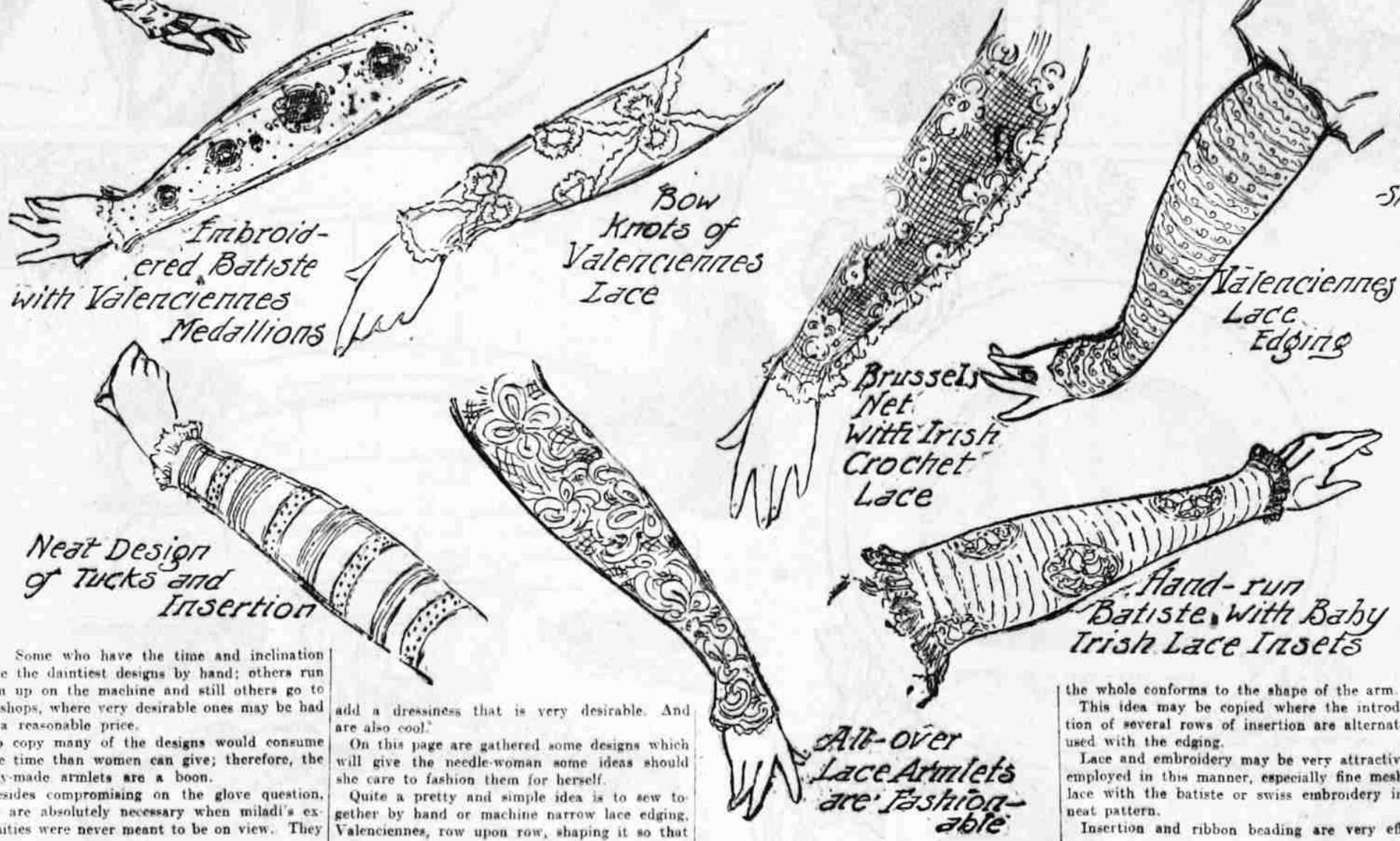
To copy many of the designs would consume more time than women can give; therefore, the ready-made armlets are a boon.

Besides compromising on the glove question, they are absolutely necessary when mild's extremities were never meant to be on view. They

add a dressiness that is very desirable. And are also cool.

On this page are gathered some designs which will give the needle-woman some ideas should she care to fashion them for herself.

Quite a pretty and simple idea is to sew together by hand or machine narrow lace edging, Valenciennes, row upon row, shaping it so that



Chemisette and Cuffs of shadow or English Embroidery

tively combined, black velvet adding not a distinction. Two shades of lace, white cream, are very good.

All over laces are admirably adapted for making of armlets and ever prove attractive. Eyelet batiste and blind embroidery patterned linen and batiste are very charming, especially when the chemisettes are added. The chemisettes always gives the finishing touch, no matter style of material employed.

Nets in plain Brussels or the fancy weaves very smart, and are mounted over china or cotton or linen are a popular choice. The are small or large, those of chenille, satin velvet being especially smart.

Narrow velvets and laces of all sorts are on net armlets.

A series of little velvet bows running along the edge or centre is very chic, and the lace along the side seam is a graceful finishing touch.

Finely tucked batiste, washable chiffon sheer stuffs are very attractively embellished lace medallions.

Armlets for dressy wear are made of alternate bands of black velvet ribbon and lace. Chiffon, Maltese, Spanish, Baby Irish or Guipure. The arms are very slender the mousquetaire gives a certain roundness that produces happy effect.

The whole conforms to the shape of the arm.

This idea may be copied where the introduction of several rows of insertion are alternately used with the edging.

Lace and embroidery may be very attractively employed in this manner, especially fine meshed lace with the batiste or swiss embroidery in a neat pattern.

Insertion and ribbon beading are very effective

Pertinent Household Gossip

To make washing fluid, proceed thus: To one gallon of common soft soap take four ounces sal-soda, and one-half gallon rain or soft water and one and one-half gill spirits of turpentine; place them all in a pot over the fire, and allow the mixture to boil a few minutes; it is then ready for use, and can be kept in any earthen or stone-ware vessel.

A good supply of dish-towels is a necessity. Health and comfort are promoted by an abundance of every furnishing in the kitchen department. For dish-rags, buy some white mosquito netting—a quarter of a yard is sufficient for one—which should be folded back and forth as many times as the width will allow, and then tacked in the same way that a comfortable is made.

Matting never should be subjected to an over-supply of water. Care should be exercised toward keeping it unstained. When it becomes soiled, however, use a soft cloth well wrung out in a suds made of borax soap and water, and air thoroughly by leaving a window open until the spot is dried. Dampness must be removed from matting as speedily as possible. Use a pliable, not too stiff, broom for matting. Always sweep well first any flooring or floor covering which may be spotted or soiled and need a damp application.

Small holes in table linen should be neatly darned with linen floss or white ravelings of the linen itself. Thin places should be run back and forth as soon as noticed. Holes that are too large to darn may be patched with a piece of the goods. Iron out the edges of the patch, baste the patch smoothly in place and be sure that it exactly matches in weave and pattern. If possible, draw threads out around the damaged place and also around the patch, that it may be perfectly even. Then darn it carefully with very small stitches, using the ravelings or linen floss and a long, fine needle. The patch should extend at least an inch past the hole on every side and be darned down as carefully as the rest itself. If properly done this will be quite invisible.

To make bar soap take six pounds of washing soda, three pounds of unslaked lime, six gallons of water, six pounds of clear fat. Place the soda and the lime together, pour over them four gallons of the water and stir well. Let the liquid stand until perfectly clear, then drain it off, place it over the fire, add the fat, and boil until the mixture begins to harden (which will be in about two hours), stirring continuously. Meantime, after draining the four gallons of water from the lime and soda, add the remaining two gallons of water to the sediment, stir well, and when this liquid is clear drain it off also. While the soap is boiling thin it with this water, adding a little at a time as the soap puffs up as it boils over. Try the thickness by cooling a little on a plate and put in a handful of salt just before removing the soap from the fire. Wet a tub with cold water to prevent the soap sticking, turn the latter in, and when solid cut it into bars, placing them on a board to dry.

cured by some little punishment, but sometimes an indication of the first stage of nervous degeneration. The habit should be treated as a disease. It affects the general health, as the pieces of sharp nail are swallowed and may cause appendicitis. A little bitter aloes rubbed on the finger tips will cure it in children.

Exercise with dumbbells that will broaden chest and develop the neck consist in thrusting the weight out at full length first above the head, then in front, then straight to the side and lastly as far to the back as one can reach. The arm should be held without bending at the elbow and a weight is used in each hand. Bells weighing a pound each will be heavy enough. The exercises should be done five times each at the beginning, effort being put into the thrust.

Leather goods must not be kept in too dry places, as the heat will cause them to peel off. Neither must they be kept in damp places lest they get mouldy. There is no royal road to cleaning leather goods. Wash them with soap and water and then rub them until they are polished. There is a varnish for alligator skin goods.

One of the greatest conveniences in the modern kitchen is the number of shelves made like the leaves of an old-fashioned table, which hang flat against the wall when not in use, but are held up by a swinging bracket covered with white oilcloth tacked on by brass-headed tacks. They are invaluable when extra cooking and serving have to be done.

Nail biting is not always a willful habit to be

For Future Reference

Put a tablespoon of orange juice into a small tumbler, pour in the required amount of oil, and more orange juice on top. The oil forms a ball in the middle of the juice and is swallowed without coming in contact with the tongue.

If a woman wishes to be very smart these days she should have all of her manicure implements, toilet brushes and clothes brushes mounted in turtle ebony with absolutely no suggestion or ornamentation. Utmost simplicity marks all of these feminine implements.

Use salts of lemon to remove the ink from the linen, this may be procured in a small box at the store, and if used with boiling water by dipping the ink stained linen in, leaving it for a few moments and then removing and rinsing, it will remove the stain entirely. Care must be taken about rinsing the salts of lemon off, as it will rot the fabric if left on.

Children sometimes swallow buttons, fruit stones, thimbles and pennies. When the mother is sure that the child has swallowed the foreign substance the child should be encouraged and even compelled to eat plentifully of mashed potatoes, thick mush and coarse bread. Then follow with syrup of rhubarb or castor oil. Do not give the cathartic immediately on finding out the accident, but make sure that much bulky food is taken.

Nail biting is not always a willful habit to be

The Girl and Her Chum

BY PHOEBE FORREST

BEFORE a girl has become interested in one particular man, she gives most of her time and her attention to her girl chum. She and Susie have been inseparable at school, and they have almost lived together like sisters. Handkerchiefs and such things they have had in common; they have helped trim each other's hats, and, upon important occasions, made free use of each other's waists and gloves.

They have "talked things over" during the night hours brushing process, and far into the night they have lain awake telling secrets. Always on Saturday afternoons they have raced up steep flights of stairs to gaze in rapture at some handsome matinee idol; and in the evening, if Sophie had a caller, Susie was always asked to bring a man and come over, or if she couldn't get a man, "to come anyhow."

But by and by a revolution comes. Sophie meets Bob.

At first, there is no perceptible change in the relations between Sophie and Susie. They still talk things over at night, and Sophie confides to Susie that she thinks Bob is the only thing that ever happened, together with long accounts of his doings and sayings.

After a while a time comes when Susie, having been invited to a dance, wants to borrow Sophie's long white gloves. Sophie is very nice about it, punctuating her excuses several times, with "Now, you know, my dear," and explains that she is going to the theatre with Bob that night, and will consequently need them herself.

This is a sign of the times. Susie, however, does not feel its importance, but goes on looking upon her chum as being still her own special property.

But after a while, she does begin to notice that she isn't invited over in the evenings any more, and that Bob is there almost every night. She is sensible enough to put two and two together and to arrive at the unflattering conclusion that she is not wanted.

Soon, too, Sophie begins to break their standing engagements for Saturday afternoons in order to take lunch down town with Bob. Saturday evening always finds Bob and Sophie at the theatre; on Sunday afternoon they always go for a walk, and on Sunday evenings Bob, after having had supper at Sophie's house, takes her to church. Besides all this, he calls to see her every evening during the week.

Susie soon comes to realize that she distinctly is "not in it" any more. Sophie has no time for anybody but Bob; not only are all her old beaux given the cold shoulder, but even her girl chum has to take a back seat.

Sophie and Susie meet but seldom now. As long as Sophie and Bob are only "keeping company," she always "has just oceans" to confide to her chum on the rare occasions when they do meet; but Susie notices that the "oceans" are not nearly so deep as they used to be during the old hair-brushing process.

Then the time comes when Sophie announces her engagement. She almost never sees Susie now, and when she does she has only the barest scraps of information to give her, such as "We saw Hackett last week; he was simply great," or "I went down to visit Bob's mother last week; she is perfectly dear."

Her manner is just as cordial and as affectionate as ever, but Susie thinks with regret of the days before Bob came.

She knows that the change which has come over Sophie is a very natural one, and that the same metamorphosis will probably take place in

her own case when some other Bob has appeared upon the scene.

But the other Bob hasn't come yet, and consequently she feels lost without her chum. She has to hunt some other girl up on Saturday afternoons; and somehow or other the show isn't half as enjoyable as it used to be, nor the matinee idol half so handsome. She cannot help feeling that Bob is an interloper, and she hates herself for the feeling.

Just before the wedding, however, she and Sophie come nearer to the old intimacy than they have come for months, for Susie is to be maid of honor. Susie is at Sophie's house all the time, sewing on little chum's trousseau and doing a million little things connected with the wedding. She sees to the invitations and the floral decorations, the breakfast and even the minister, and consequently feels that she is the most important person upon the premises, excepting only the bride, for, of course, the groom is only a necessary accessory.

When the great day comes she has the honor of dressing the bride, but it is probably the last time that she does assist at her friend's toilet. In fact, her reign ends just as soon as the ceremony is over. At the little breakfast which follows, nobody pays much attention to her; and just before Sophie gets into the carriage, she gives her chum a hasty kiss, and with scarcely a word to her, drives off with Bob.

Susie knows that her reign is over, but nevertheless, she hopes against hope. When they come back from the honeymoon she goes to see the bride in her new home. She finds there a different Sophie; a Sophie much prettier, somehow, than ever before, with an expression of quiet happiness that fills her friend with an undefined yearning; a Sophie with little reserves and a new dignity; a Sophie, in short, who lives now in a world of two people, into which neither Susie nor any one else may even peep.

Susie goes away in a very thoughtful mood. She doesn't quite understand how it is that Sophie can love her husband, and yet not be as intimate with her chum as she used to be; and she feels very much hurt by the change.

After a while, however, she meets a Bob of her own and in due course of time becomes engaged to him. Then she begins to understand how it is that a woman can lose interest in everything and in everybody except just one man. She used to think that women who came to be of this opinion were silly, but now she looks upon such women as being quite intelligent.

She can understand now why it is that a girl in love draws insensibly farther and farther away from her chum. The girl does not realize that she sometimes snubs her friend, nor that she neglects her; she is so entirely absorbed in the thought of one person, that she cannot think of anything else.

Besides, she herself has undergone a gradual change. She is not the girl who lay awake at night to tell all her secrets, nor the girl who ran up endless flights of stairs to worship at the shrine of matinee idols.

If she has any secrets now, she tells them to her husband. More than that, she chums with Bob now; if she feels like going to the theatre, she goes in the evening with him, for Saturday matinees have ceased to charm her.

Women have lost their attraction for her, and all men except one. With that one man, she lives in a world as much apart as if they had been cast upon a desert island; and she has no regret for the days when her girl chum, and not Bob, held the principal place in her life.

Recipes for Summer Luncheons

RADISHES IN CRESS BED.

Select the small red breakfast radishes, wash clean and cut away all but an inch of the stems; cut the skin and turn half way back. Serve on a bed of cracked ice with a garnish of water-cress.

TOMATO BOUILLON.

To make a good tomato bouillon with stock first cook the tomatoes and strain them, adding a little salt and pepper, a bay leaf, and any other flavoring desired. After straining all, mix the stock with the tomato and serve with croutons. A more delicate tomato soup is made with milk, called tomato bisque; to every cup or plateful a spoon of whipped cream is added. The whipped cream is slightly flavored with salt.

TOMATO IN SALADS.

Sound, fresh, ripe red tomatoes sliced, figure conspicuously in those refreshing Italian salads that are made up of almost everything crisp and fresh and tender—endive, sweet peppers (red, yellow or green), sorrel, lettuce and celery—simply dressed as in olden times—with pure olive oil, lemon juice and salt.

COFFEE MACAROONS.

Blanch four ounces of sweet almonds and pound to a paste in a mortar, moistening with four teaspoons of very strong black coffee; add the stiffly beaten whites of four eggs blended with one pound of white sugar; shape into macaroons, arranging them on paper lined tins, and bake for ten minutes in a hot oven. Decorate while still warm with a crystallized cherry pressed lightly into the top of each macaroon.

A DELICIOUS DESSERT.

You can make a very good dessert from candied cherries by having the cherries soak for several hours in maraschino, adding to them all kinds of fruits—cut up bananas, white grapes cut in halves with the seeds removed, bits of oranges and pineapple. Mix the fruits together, adding a very little lemon juice and sugar, and have them thoroughly chilled in a freezer. Serve them in punch or champagne glasses, with whipped cream on top of the fruits. Flavor with a cup of raspberry vinegar, two cups of varied sugar and half a cup of grated coconut. Cover and place directly on the ice for two hours, then pour in gradually a cup of iced tea, add three sliced oranges and the stuffy whites of two eggs. Prepare a lime syrup boiling two quarts of water with one quart sugar for twenty minutes, adding the juice of grated rind of four lemons; remove from the fire and when thoroughly chilled, add to the rest.

RHUBARB COCKTAIL A NOVELTY.

This preparation is perfection in quality flavor, and is made by skinning the fruit and then cutting them into small pieces; and these in layers in a stone crock or jar, garnish with powdered sugar, ground cinnamon, a tiny pinch of baking soda, now pour over the half a cupful of strained honey, to which the tablespoonful of warm water have been added and bake for an hour and a half in a moderate oven, covering the crock closely. When stirred thoroughly until smooth, pressing through fruit sieve, and flavor with the juice of half orange—placing directly on the ice to chill and ripen; just previous to serving, fold in lightly whipped whites of two eggs and serve in cocktail glasses (or grape fruit glasses) garnished with Maraschino cherries.

NEW BEETS WITH BUTTER SAUCE.

Select new beets—the Bermuda is the best variety—of uniform size; wash and dry them, be careful neither to break the skin nor to sever tiny rootlets, which would set free the juice thereby robbing the vegetable of its whole properties as well as its color. Cover with lard water and boil forty-five minutes; drain, move skins, cut first into slices and then into strips. Season melted butter with salt, pepper and vinegar. Pour hot over the beets and eat at once.

A LIME SHERBET IS COOLING.

Squeeze the juice from four lemons, strain and add a cup of raspberry vinegar, two cups of varied sugar and half a cup of grated coconut. Cover and place directly on the ice for two hours, then pour in gradually a cup of iced tea, add three sliced oranges and the stuffy whites of two eggs. Prepare a lime syrup boiling two quarts of water with one quart sugar for twenty minutes, adding the juice of grated rind of four lemons; remove from the fire and when thoroughly chilled, add to the rest.

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BEET SUEET, 8 ounces; yellow wax, 1 ounce; castor oil, 1 ounce; benzoic acid, 5 grains; oil of lemon, 1/2 gram; oil of cassia, 8 drops. The beet and wax over a slow heat, add the oil and acid and allow to properly cool and add the other oils. Apply to the hair as other pomades.

You might also try the following formula for a good shampoo: White castle soap, 1 ounce; water, 24 ounces; potassium carbonate, 30 grains; borax, 120 grains; cologne water, 1 ounce; bay rum, 2 ounces. Dissolve the soap in the water and add the other ingredients, well into the roots. Rinse thoroughly in several waters. Then dry carefully.

Will you kindly suggest a means of removing

the aggravated curliness? I am prepared to

anything, even though it be desperate.

Alas, alas! This head of unruly ringlets

be more of a white elephant than we

But just think of all the lovely kinks

to waste. If only a woman with straight

could appropriate some of the surplus waves

At any rate here is balm that will in a

restore miladi's peace of mind and make

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